



**BBQ Vending and Tasters Choice  
Competition Opportunity  
FULL BOAR 2009  
Harley-Davidson Factory Open House**



**Date:** Friday and Saturday September 11<sup>th</sup> and 12<sup>th</sup>.

**Location:** Harley-Davidson Vehicle Powertrain Operations, 11401 N. Congress Avenue, Kansas City, Mo 64153

**Overview:** The Open House is a free annual event held by the Harley Davidson Plant as a fundraiser for MDA. The attendance target for this year's event is 10,000.

Harley Davidson Vehicle & Powertrain Operations and Backyard Bash are looking for six barbeque vendors/competitors for the event that will enter a friendly Taster's Choice competition that will also help to raise money for MDA. Participants will also have the option to vend barbeque in addition to the competition. This event will provide ample opportunity to showcase your business, while supporting a very worthwhile cause.

Some of our event sponsors who will also have a presence at the event include:

Blue Springs Harley-Davidson, Gail's Harley-Davidson, Worth Harley-Davidson North, Central Harley-Davidson, St. Joe Harley-Davidson, KCTV-5, 101 the Fox, US Bank, Argosy Casino and more.

For additional information regarding the event and activities visit the web site.  
[www.fullboarkc.com](http://www.fullboarkc.com)

**Tasters Choice Competition:** 1000 tickets at a price of \$10.00 per ticket will be sold by Harley-Davidson. One dollar from each ticket sold will be given to each of the participating teams. Assuming 100 % ticket sales, that would equate to \$1,000 per team. The Harley Davidson Vehicle & Powertrain Operations will handle the ticket sales and collection of voting slips. Voting will be simple favorite food by vendor (no taste, tenderness and appearance criteria). As a new attraction at the Open House, Harley-Davidson has agreed to guarantee a minimum \$200.00 to each participating team in this event.

The meats served for the Tasters Choice shall be brisket and pulled pork. Each team should be prepared to supply tasting portions of both brisket and pulled pork to 1000 people. This would be equal to approximately 166 regular 1/4lb servings of each meat, divided into tasting portions.

Winners of the competition will receive trophies, no cash prizes will be awarded. Winner will be announced and trophy presentation will be made onstage.

**Vending:** Participants will be allowed to vend barbeque on Friday and Saturday. Saturday is normally the larger crowd. Participants can choose what to vend and set their own pricing, however, menu must include barbeque. No guaranteed sales will be provided by the Harley Davidson Manufacturing Plant or its officers. Vendors will be responsible for their own sales and serving. Vendors will be expected to maintain a professional and sanitary serving area and abide by all Health, Fire and Safety regulations.

Each participant will be allotted a 15' x 15' vending space. Limited electricity will be available and containers will be provided for gray water disposal. No RV's will be allowed.

**The following criteria must be met to be eligible to participate:**

- Must have current Food Handlers Permit.
- Must have equipment to comply with health department regulations (Wash water, rinse water, bleach sanitizer, thermometers hot holding pans etc.) recommend contacting Kansas City Mo Health Department for vending requirements.
- Must provide liability insurance certificate naming the Harley Davidson Manufacturing Plant as co insured. Amount of coverage required will be determined shortly.
- Must have sufficient personnel to handle both the Taster's Choice and Vending section of booth.
- Each interested team must submit a short bio describing their business or team.

**Please send all questions and completed entry forms to [jay@backyardbashkc.com](mailto:jay@backyardbashkc.com) by August 20th, 2009.**

Teams will be selected by drawing with final approval by Harley-Davidson Vehicle & Powertrain Operations.